

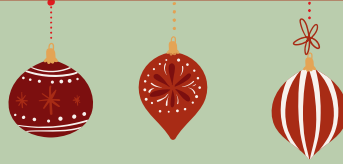


UPON
— LISBON —
PRIME RESIDENCES



M E N U

DINNER DECEMBER 24TH



AMOUSE BOUCHE

Crab fritters

STARTER

Chestnut veloute with sausage crumble

FISH

Cod splinters, olive tapenade and coriander pesto on Alentejo bread toast, cured egg yolk and three types of puree

PALATE CLEANSER

MEAT

Lamb pie, glazed baby vegetables and roast sauce

DESSERT

Chocolate and red berries entremet

VEGAN MENU

AMOUSE BOUCHE *Aubergine croquette with sundried tomato mayonnaise and truffle*

STARTER *Chestnut velouté with cauliflower crumble*

FIRST COURSE *Tofu, olive tapenade and coriander pesto on Alentejo bread toast and three types of puree*

PALATE CLEANSER

SECOND COURSE *Mushroom pie with grilled asparagus*

DESSERT *Golden slices, creamy yoghurt sauce, coconut and caramelised walnuts*

MENU INFANTIL

STARTER *Vegetable cream*

MAIN COURSE 1 *Perch fingers with rice and baby vegetables*

OR

MAIN COURSE 2 *Chicken roll with ham and cheese served with creamy mashed potato*

DESSERT *Chocolate mousse cake with vanilla ice cream*

INCLUDED DRINKS

Still and sparkling water, soft drinks and beer (2 per person), white or red wine (1 bottle for 2 people) and coffee

60,00€

*per person
50% discount for children aged 4 to 10*

RESERVATIONS AND INFORMATION: RESERVAS@STAYUPON.COM